



The Keswick Kitchen &  
The Sunset Supper Club  
Gourmet Takeaway Menu

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July 2020 (changed every 1<sup>st</sup> of the Month)

***"Cumbrian Food, Cooked by Cumbrians"***

**Saturday Evenings from 5pm til 7pm  
with Chef David Jackson**

**PM or Call to reserve your pick up slot, order before 12 noon on Friday for Saturday Collection  
all meals presented hot and ready to enjoy - £14.95**

*This month why not treat yourselves to  
something Yewnique ?*

*The world famous Herdwick Lamb reared 'literally' in Davids  
back garden at Yew Tree Farm in Rosthwaite*

**Borrowdale Herdwick Street Food**

**The Herdy Burger !**

100% Herdwick Lamb Pattie in a Sourdough Seeded Roll, Pink Slaw, Garlic & Rosemary 'Wedges' Minted  
Cucumber & Red Onion Salsa

**The Famous Herdwick Pasty**

A large Pasty (Linda Jacksons highly acclaimed recipe) generously filled with Hogget Meat, Swede, Carrots. Peas  
& Potatoes with a thick Lamb Gravy ! (none of  
this Jus silliness) and a good 'Cumbrian' serving of Seasonal Vegetables & Potatoes

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**Monthly Special**

Back by popular demand.....4 hour Maple Glazed Cumbrian Belly Pork, Roasted Apples &  
a 'Cumbrian' portion of Seasonal Vegetables & Potatoes

**Vegan Special**

Because we've been asked, we've delivered...

Wild Mushroom, Smoked Garlic, Spinach & Pumpkin Seed Loaf with Sweet Pepper Jam, once again, served with  
a 'Cumbrian' serving of Seasonal vegetables & Potatoes



## The Great British Roast brought to you every Sunday

**Delivered to you (Keswick only) ready to eat, between 12 noon and 1pm, can be delivered cold for reheating at home at your convenience @ £12pp or Collection from The Keswick Kitchen 1pm til 2pm and 5pm til 6.30pm @ £10pp**

An alternate choice of Roast Cumbrian Beef, Yorkshire Pudding & Horseradish Sauce or Roast Lakeland Leg of Lamb with Garden Mint Sauce or Vegan Roast

or

Roast Supreme of Corn Fed Free Range Chicken, Garden Herb & Cumberland Sausage Stuffing & Cranberry Sauce or Roast Loin of Cumbrian Pork, Crackling, Apple Sauce, Garden Herb & Cumberland Sausage Stuffing or Vegan Roast,

all served with Wilted Greens, Steamed Broccoli & Carrots, Garden Peas, Roast Garlic Potatoes & Creamy Mashed Potatoes

All Roasts come with a weekly 'Old School' Pud included or Vegan alternative

### **Monday & Tuesday Closed**

### **Family Favourites Menu**

**Available - Wednesday to Friday**

**All our Family Favourites can be delivered to your door, all are delivered for you to re-heat at home, however, if you are camping and don't have access to a Microwave we can arrange hot delivery for a £1 pp supplement – all portions are generously Cumbrian !**

*Nana Bettys Cumberland Hot Pot* – a one pot wonder of Lakeland Lamb, Black Pudding, Onions, Carrots, Garden Herbs, Roast Potatoes  
“an a larl bitta nowse frae ya nanna” - £12.95

*Fish Pie* – Salmon, Cod, Haddock, King Prawns & Garden Peas in a Creamy Leek White Sauce topped with Buttery Mash - £12.95

*Sausage 'n' Mash* – Cumberland Sausage, made by Hand here in Keswick with Buttery Mashed Potato, Peas & a Cider and Onion Gravy £11.95

*Cottage Pie* – The finest Lakeland Steak Mince, Carrots, Onions & Peas topped with Buttery Mash - £11.95

*Vegan Cottage Pie* – A rich & tasty Vegan alternative to the classic Cottage Pie - £11.95



We can not wait to welcome back our fabulous loyal customers and hopefully lots of new ones to come, we thought we should let you know what we are going to do to keep you, and us, safe and still give you our unique Sunset Supper Club Dining experience:

Initially we want to let you know that both David and I have maintained an uninterrupted 5\* rating from our Local Environmental Health Office via their [www.scoresonthedoors.org.uk](http://www.scoresonthedoors.org.uk) programme, we are very proud of it, its not easy! we are rated on Food Hygiene & Safety, Structural Compliance and Confidence in Management, we hope that our customers in turn, will gain confidence in the knowledge that we always have had 5 \* standards which will remain in place, and we want to assure you that we will adhere to all new government guidelines as they are released.

A few changes: you will now enter directly into The Supper Club via the number 8 door, and not via the Kitchen, number 7 door, as you used to do. You will have 1, and only 1, member of staff waiting on you, namely Tim, we have made the decision to not wear face masks, but as a consequence of this, Tim won't be chatting as he is serving. However, I will be making my usual appearance (at a social distance) to ring my bell ! and announce the courses for you, you can't keep me quiet !

We don't have menus for you to handle, you wont have to handle cash, as you can pay via BACS before you arrive, you don't have to go to the bar as we still have a BYO policy, we have suspended our help yourself Bar, but if you need a slice of lemon, a champagne flute or some Ice then simply ask and we will get it for you.

We are imposing a temporary "No Smoking" policy for the entire grounds, in an effort to minimise customer movement, however, if you have private hire then it is your shout.

There will have been no one in directly before you so we can assure you that the entire restaurant will have been sanitised and ready for you, just prior to your arrival we will chemically fog the premises as an added caution

Unfortunately, we can not take tables of 2 for a little while as we can not logistically operate on tables of 2 whilst adhering to social distancing guidelines

We will have a Loo visiting system in place on the night !

When possible (not always, we know) can you prevent bringing a coat as we are not allowed to take them and hang them as usual, for now, you will need to keep them on the back of your chair

If you feel your still not ready to socialise openly within the guidelines, but your desperate for a bit of your social life back, then why not hire the Supper Club for a private evening amongst your friends and family, whom you may feel more comfortable amongst, whilst still respecting the government guidelines, we are taking bookings for a minimum 15 people to a maximum 20 (depending on table numbers) to dine on our Signature taste of Cumbria, David can work with you to design a bespoke menu, so, you could have a table of, for example, 6 from 2 separate households and then another table of friends or family, the same, and then another table the same, however, you must still remain seated and not swap seats at other tables or visit other tables to chat! on the plus side, its your private hire and we don't do restaurant etiquette so feel free to holler across the room !

Or, if you don't want the full works we can offer you a bespoke 4 course menu from £35 pp including the private hire



The Sunset Supper Club  
We're back.....with our Signature 8 course Taste of Cumbria  
Friday 24<sup>th</sup> July 6.30pm for 7pm  
£49.95 pp or as a Sunset Supper Club Takeaway Experience £45pp

*Canape*

Katsu Guinea Fowl Blini with  
Smoked Trout, Beetroot & Celeriac

*From the Bakery*

Pugliese Focaccia with Roasted Tomatoes  
& Basil Oil

*Amuse Bouche*

Cider & White Onion Soup with  
Cumbrian Ham Hock & Apple

*Fish*

Charred Sea Bass with Gooseberries  
& Pickled Shallots

*Herdwick Street Food*

5 Spice Lamb Shoulder, Carrot Salsa  
and a Noodle Salad

*The Main event*

This Month's Signature Trio is Cumbrian Beef:  
Prime Fillet, Shin of Beef 'Pie'  
Crispy Beef Risssole, Toasted Broccoli,  
Baby Leek, Squash,  
and a Mushroom & Stout Gravy

*Dessert*

Caramelised Mille Feuille,  
Scottish Strawberries, Clotted Cream,  
Lavender Crumble, & Rhubarb Gin

*Coffee & Sweet Treats*

Raspberry & Coconut 'Ruffles'  
Cumberland Rum Nicky